**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (currently amended) An apparatus for infusing a liquid with a flavoring or a scent, the apparatus comprising:

a) a vessel ~~for~~ containing the liquid;

b) a heat source having a heater which heats ~~operative to heat~~ the liquid held in said vessel;

c) a circulator coupled to said vessel which ~~operative to~~ circulates and mixes the liquid held in said vessel;

d) at least two containers ~~for containing flavoring or scent agents, said containers~~ constructed of a permeable material allowing the liquid to flow through said containers to extract a flavoring or scent from the flavoring or scent agents contained therein; and

e) an actuator coupled to said containers, making said containers independently moveable ~~for independently,~~ and, at pre-determined intervals, submerging in and removing said containers from the liquid contained in said vessel~~, said containers~~.

2. (currently amended) The apparatus according to claim 1, further comprising a drip blocking element coupled to said containers ~~operative to~~ preventing the dripping of concentrated flavoring or scent upon removal of said containers from the liquid in said vessel.

3. (original) The apparatus according to claim **2**, wherein said drip blocking element comprises:

a) an impermeable base; and

b) impermeable walls in sealing engagement with said base, enclosing said base, and extending upwardly.

4. (cancelled)

5. (currently amended) The apparatus according to claim **1**, said containers comprising

a) an impermeable base;

b) impermeable walls in sealing engagement with said base, enclosing said base, and extending upwardly; and

c) liquid permeable walls of said containers extending upwardly from said impermeable walls

said impermeable base and impermeable walls ~~operative to~~ preventing the dripping of concentrated flavoring and scent upon removal of said containers from the liquid in said vessel.

6. (original) The apparatus according to claim **1**, wherein said containers are permeable only to liquid whereby flavoring and scent may pass through said containers into the liquid in said vessel while flavoring or scent agents are prevented from escaping from said containers.

7. (original) The apparatus according to claim **1**, wherein said heat source is comprised of a steam generator.

8. (currently amended) The apparatus according to claim **1**, wherein said circulator ~~is comprised of a system coupled to said vessel that~~ directs jets of steam into the liquid held in said vessel.

9. (currently amended) The apparatus according to claim **8**, wherein said ~~system~~ circulator is comprised of:

a) ~~said~~ a steam generator; and

b) a passageway coupling said steam generator to said vessel, wherein said steam generator ~~operative to~~ injects jets of steam into the liquid in said vessel.

10. (cancelled)

11. (original) The apparatus according to claim **1**, wherein said circulator is comprised of a gas circulation system coupled to said vessel that directs jets of gas into the liquid held in said vessel.

12. (original) The apparatus according to claim **1**, further comprising a gas injection system coupled to said vessel that directs jets of gas into the liquid to infuse the liquid in said vessel with the gas.

13. (currently amended) The apparatus according to claim **1**, further comprising:

a) a microprocessor ~~for~~ controlling said apparatus; and

b) a data inputting device ~~for~~ communicating with said microprocessor.

14. (currently amended) The apparatus according to claim **13**, wherein the microprocessor:

a) allows programming of infusion parameters ~~for~~ to produce~~ing~~ particular types of flavored or scented liquids; and

b) ~~is responsive~~ in response to inputting ~~of~~ codes to said data inputting device ~~for selecting~~ selects said infusion parameters.

15. (original) The apparatus according to claim **13**, wherein the microprocessor controls infusion parameters, including:

a) volume of the liquid to be infused with the flavoring or scent;

b) infusion intervals for contents of each container; and

c) infusion temperature.

16. (currently amended) A method for infusing a liquid with a flavoring or scent from flavouring or scent agents to produce a flavored or scented liquid, the method comprising:

(a) heating the liquid to a predetermined temperature;

(b) circulating and mixing the liquid;

(c) concurrently submerging a plurality of said flavoring or scent agents into the liquid, at least two ~~each~~ of said flavoring or scent agents submerged independently for a corresponding predetermined interval;

(d) removing said flavoring or scent agents from the liquid;

(e) preventing dripping of concentrated flavoring or scent upon removal of said flavoring or scent agent.

17. (original) The method according to claim **16**, further comprising adjusting the temperature of the liquid to a predetermined temperature corresponding to a flavoring or scent agent prior to submerging said flavoring or scent agent.

18. (original) The method according to claim **16**, further comprising heating the liquid to maintain a desired serving temperature after the liquid has been infused with the flavoring or scent.

19. (original) The method according to claim **16**, further comprising oxygenating the liquid.

20. (original) The method according to claim **16**, further comprising carbonating the liquid.

21. (original) The method according to claim **16**, further comprising:

a) selecting said flavoring or scent agents from a pre-determined list of flavoring or scent agents corresponding to said flavored or scented liquid;

b) selecting a pre-determined fluid corresponding to said flavored or scented liquid;

c) individually submerging each of said flavoring or scent agents into the fluid heated to a given temperature within a pre-determined range of temperatures;

d) determining concentration of a desired flavoring or scent corresponding to each of said flavoring or scent agents as a function of submersion time;

e) determining purity of a desired flavoring or scent corresponding to each of said flavoring or scent agents as a function of time;

f) repeating steps (c), (d) and (e) using various temperatures within said pre-determined range of temperatures; and

g) determining quantities of each of said flavoring or scent agents and infusion parameters corresponding to pre-determined standards for said flavored or scented liquid, said infusion parameters including temperatures and durations for infusion.

22. (original) The method according to claim **21**, wherein steps (c) to (f) are carried out for each preparation of each of said flavoring or scent agents which is in the group consisting of:

a) whole;

b) chopped;

c) crushed; and

d) ground.

23. (original) The method according to claim **21**, wherein determining said infusion parameters further comprises grouping said flavoring or scent agents into at least two groups such that a distinct set of infusion conditions may be assigned to each of said groups, said infusion conditions including an infusion interval and an infusion temperature.

24. (original) The method according to claim **21**, further comprising:

a) preparing and packaging said flavoring or scent agents; and

b) indicating on said package said infusion parameters.